

## **The Place**

Pietra occupies a strikingly rocky outcropping at the entry of Sea View Ridge. The narrow ridgetop is insulated by dense coastal forest on three sides, framing an iconic glimpse of the Pacific Ocean below. The elements—rock, forest, sea—combine in terroir exemplified by mineral aromas with exceptional fine-grained texture, tension, and length.

## **The Soil**

The defining element underfoot in our Pietra block is a vast expanse of red rock, altered almost beyond recognition from ancient basalt. Roots follow fractures in the rock, and at the heart of their system deep in the subsurface, find their expression in iron-rich sandy clay laced through the abundant rock.

## **The Wine**

Our 2022 Pietra Pinot Noir is grounded in the fractured rock of that block, with prominent flintiness running throughout. Earthy forest aromas, joining with hints of moss-flecked boulders at the water's edge nearby, offer an overall savory umami quality. A contrast of light and dark fruit is wrapped snugly in fine tannins on the palate, creating texture married to a kinetic energy that makes the wine alive. The effect is of roots picking up layers as they dive deep into the soil, delivering hints of salinity and lovely minerality through a beautiful finish.

## **The Vintage**

The winter leading into 2022 saw less-than-average rainfall, half of which arrived in December, a well-timed dose of moisture to support the vines during dormancy. However, this was the third year of sub-average rainfall, cueing up low yields. Spring was marked by our earliest bud break on record, yet drizzle during fruit set lowered yields further. A mild summer encouraged vigorous canopy growth coinciding with veraison. A heat spell beginning Labor Day weekend presented a vivid time stamp, but we worked quickly to pick the grapes at the optimal ripeness to preserve freshness.